

# Crispy Chickpea Jumble

By Sarah Ross



## INGREDIENTS

¼ cup plus 2T vegetable or olive oil  
2 cans chickpeas (15 oz each), rinsed, well drained  
1 T ground cumin  
1 T ground coriander seed  
1 T turmeric  
½ t cayenne  
1 t salt  
Black pepper to taste  
1 lb ground turkey  
1 onion, diced  
4 cloves garlic, minced  
4 oz fresh spinach  
½ bunch each fresh cilantro and parsley, coarsely chopped  
plain yogurt (for serving)

## PREPARATION

- Lay drained chickpeas on a tea towel or paper towels and roll them around to get as dry as possible.
- Mix together all the dry spices, including salt and pepper. Set aside.
- Heat ¼ cup of oil in a 12" or larger skillet until hot but not smoking. Add the chickpeas and let them sizzle and fry, stirring frequently, until they are crispy, about 10 minutes.
- Sprinkle half the spices over the chickpeas, give them a shake to evenly distribute, then remove chickpeas from the skillet and set aside.
- Add remaining oil to skillet and sauté the onion until golden.
- Stir in the garlic, then add the turkey. Sauté until the turkey is lightly browned.
- Add the remaining spices.
- Add the spinach and stir until wilted. If your spinach was very dry you might need a splash of water to get the wilting going.
- Return the chickpeas to the pan, then add the cilantro and the parsley and stir to combine. Taste one last time for salt and pepper.
- Serve with a dollop of plain yogurt. Serves 4–6